## Parper Daisy



## CHRISTMAS DAY LUNCH Share Menu

Sourdough, macadamia nut butter Rock oysters, Bunya Red Farm caper mignonettte

Jamon serrano reserva with summer melons and figs
Dry-aged local yellow fin tuna with betel leaf, fingerlime, wax jambu

Rock lobster with koji butter Green mango salad

Grass fed rib fillet, bunya nut pudding
Summer greens
Bilambil potatoes

Dark sugar pavlova with tropical fruits and Husk rum Christmas pudding parfait, Cuvee Chocolate



Executive Chef. Andrew Milford

Music curated by DJ Niki Dé Saint for Halcyon House

Amex accepted with 1.9% surcharge. Visa & MasterCard surcharge 1.25%. Please note a 10% surcharge applies on weekends and 15% on public holidays.